



MERIDIAN

RESTAURANT & BAR

FARMS & PURVEYORS

We are proud to partner with the following PNW producers, growers and artisans who allow us to celebrate our region's bounty with you.

Nevør Shellfish Farm Netarts Bay,

OR • Even Pull Farm McMinnville,

OR • DeNoble Farms Tillamook, OR •

Childers Meat Eugene, OR • Anderson

Ranches Brownsville, OR • Ocean Beauty

Seafoods Astoria, OR • Oregon Coast

Wasabi Tillamook, OR • Misty Mountain

Mushrooms Yamhill, OR •

Corvus Landing Farm Neskowin, OR

• Briar Rose Creamery Dundee, OR •

Jacobsen Salt Co./Bee Local Honey

Netarts/Portland, OR • Oregon Olive Mill

at Red Ridge Dayton, OR • Carlton Farms

Carlton, OR • Shun/Kai USA Tualatin, OR •

Community Supported Fishery Garibaldi,

OR • Bennett Family Farm, Tillamook, OR

CHRISTMAS SPECIALS

Herb Crusted Slow Smoked Prime Rib* jus, horseradish crème fraîche, butter whipped potato (add truffle oil 5), sweet cream glazed baby carrots 49

Traditional Swedish Meatballs with Lingonberries hasselback potato, sweet and sour red cabbage 31

Sage and Rosemary Brined Turkey pan gravy, butter whipped potato (add truffle oil 5), sweet cream glazed baby carrots 34

Mustard Glazed Apple Filled Pork* hasselback potato, sweet and sour red cabbage 36

À LA CARTE

SMALL PLATES

Beet Salad 🌱 honey horseradish Meda cheese, local grown micro greens 14

Grilled Delicata Squash 🌱 wild mushroom salad, pecorino, crisp brussel petals 17

Char-Grilled Octopus* 🌱 red wine braised, basil watercress salsa verdé 18

Crab Cakes* two house-made dungeness crab cakes, charred tomato horseradish aioli 19

Petite Oysters* fresh selection of the day, six on the half shell with classic mignonette 20

MAIN DISHES

Petrale Sole* citrus beurre blanc, pacific pink shrimp, caper, herbed fingerling potato 32

Clam Linguine* sautéed manila clams, garlic, shallot, vermouth, lemon, Dijon, fresh linguine 28

Wild Chinook Salmon* 🌱 rich wild mushroom broth, citrus, foraged mushrooms, winter vegetables 39

Wild Mushroom Risotto 🌱 rich mushroom broth, locally foraged mushrooms 23

DESSERT

Pumpkin Rum Cake spiced rum syrup, nog spiced whipped cream, orange cranberry compote, grinch berries 12

Cast Iron S'mores house-made marshmallows, whipped manjari chocolate, cinnamon honey shortbread 12

Butterscotch Pot de Crème rum syrup, Chantilly cream, shortbread cookies 12

🌱 Vegan 🌱 Vegetarian 🌱 Dairy-free 🌱 Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. or eggs may increase your risk of foodborne illness.